



CARLO REVELLO & FIGLI

Dolcetto d'Alba

Piedmont



Appellation: DOLCETTO D'ALBA DOC

Zone: Annunziata District (La Morra - province of Cuneo)

Cru: n/a

Vineyard extension (hectares): 1

Blend: 100% Dolcetto

Vineyard age (year of planting): Dolcetto 1980

Soil Type: Calcareous-Clayey

Exposure: East (260 meters above sea level) and West (230 meters above sea level)

Altitude: n/a

Colour: Ruby red with purple reflections

Nose: Vinous, fruity, ripe cherry, blueberry

Flavour: Full, harmonic, fresh, soft, pleasant almond note in the aftertaste

Serving temperature (°C): 16-18

Match with: Suitable for every meal, cured meats, pasta dishes

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in steel vats for approx. 6 days, the alcoholic fermentation is completed in stainless steel vats for approx 10 days, malolactic fermentation takes place in steel. The wine matures in steel for 10 months, bottling in the month of August, the wine is released in September of the year following the harvest

Awards: n/a

Estate History

Enzo and Carlo Revello take over their father's estate in 1990: their vineyards, once belonging to the local parish, boast parcels in the crus of Giachini, Rocche dell'Annunziata, Conca dell'Annunziata and Gattera. Starting in 2016 the two brothers decided to divide the property in two: each have approximately 50% of the vineyards. This decision was mainly taken in order to favour the new generation by giving it responsibility and work. Erik, Carlo's eldest son, after having finished the school of oenology in Alba, is now working full time at the estate. Niklas, the younger son of Carlo, is studying at the Liceo Scientifico (scientific high school). Carlo has purchased a new homestead and a cellar in La Morra in the Santa Maria district, his estate is called "Carlo Revello e Figli" and the logo on the labels is new. The cellar is now fully equipped and functioning normally. The crus of Giachini and Rocche are now part of this estate. Two Baroli will be released for the 2013, 2014 and 2015 vintages: a "classical" Barolo and a Barolo which is the blend of the wines made from the Conca, Giachini and Rocche crus. Starting from the 2016 vintage, three Baroli will be released: a "classical" Barolo, Barolo Giachini and Barolo Riserva Rocche. The estate will also release Barbera d'Alba (the 2016 vintage in 2017), Dolcetto d'Alba (the 2016 vintage in 2017), Langhe Nebbiolo (the 2015 vintage in 2017).



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